SUNSET 2017
BANQUET MENU

Sunset Bar & Grill
3 O'Connell Island
Wilson NY 14172

MINIMUMS

Monday – Thursday - $1,000
Friday & Sunday - $1,500
Saturdays - $2,000

HORS D'OEUVRES

(price per piece minimum 50 per item)

Land

Pork Belly Nachos
Fried wontons topped with pork belly, apple slaw and a bourbon glaze
$2.00 ea.

Pulled Pork Potato Skins
Fried potato skins topped with pulled pork, sour cream and green onions
$2.00 ea.

Mini Reubens
With corned beef, sauerkraut, and Swiss cheese
$2.50 ea.

Puff Pastry
Filled with curried chicken salad
$2.50 ea.

Beef Satay
Grilled marinated steak skewers
$3.50 ea.

Chicken Satays
Grilled marinated chicken skewers
$2.50 ea.

Bacon Wrapped Tater Tots
With homemade ketchup
$2.00 ea.

Beef On Wick Crostini
Roast beef & horseradish aioli on a toasted crostini with caraway seeds
$3.00 ea.

Panko Crusted Chicken Skewers
With smoked bleu cheese
$3.50 ea.

Pistachio Crusted Chicken Skewers
with a raspberry glaze
$4.00 ea.

Mini Beef On Weck
With Horseradish
$4.00 ea.

Caribbean Jerk Chicken Sliders
Grilled jerk chicken topped with pineapple salsa and a Caribbean aioli
$4.00 ea.

Chicken And Waffles
fried chicken in between two waffles with a bourbon maple glaze
$3.00 ea.

Dates
Medjoll dates stuffed with bleu cheese and wrapped in crispy bacon
$4.00

Pot Roast Slider
Tender pot roast with caramelized onions and cheddar cheese
$4.00 ea.

Beef Tartar Crostini
With tuffle oil
$4.50 ea.

Rumaki
Chicken livers wrapped in bacon
$4.50 ea.

Lamb Lollipop
Tender lamb chops served with a mojito glaze
$6.00 ea.

Mini Corn Dogs
Served on a stick with mustard
$2.00 ea.

Quesadilla Bites
Mini quesadilla triangles filled with cheddar cheese, onions and peppers topped with sour cream
$2.50 ea.

Chicken Lettuce Wraps
Grilled chicken on top of white rice, seaweed salad and pickled onions served with a cilantro cashew sauce
$4.00 ea.

Sea

Tuna Nachos
Fried wontons topped with seared ahi tuna, Wakami, sweet chili sauce and a wasabi dressing
$4.00 ea.

Tuna Poke Lettuce Wraps
Ahi tuna marinated in sesame - soy and scallions in a lettuce cup
$6.00 ea.

Clams Casino
Little neck clams mixed with bacon, peppers, onions, panko and a hint of hot sauce
$3.00 ea.

Crab Cakes
With a mango papaya salsa
$4.00 ea.

Mini Lobster Rolls
$5.00 ea.

Crab Claws
Snow crab claws served with a key lime mustard sauce
$4.00 ea.

Mini Shrimp Tacos
Butter poached shrimp with a mango salsa and garlic aioli
$4.00 ea.

Bloody Mary Shrimp Shooter
House Bloody Mary mix with shrimp cocktail
$4.50 ea.

Scallops
Seared day boat scallops wrapped in crispy bacon
$4.50 ea.

BBQ Shrimp
BBQ Grilled shrimp wrapped in crispy bacon
$3.50 ea.

Garden

Creamy Tomato Soup Shooter
Topped with a mini grilled cheese sandwich
$2.50 ea.

Fried Mac And Cheese Lolli-Stick
Panko crust mac & cheese deep fried on a stick
$2.50 ea.

Tempera Green Beans
Tempura fried green beans served with a garlic aioli
$2.50 ea.

Edamame Pot Stickers
Edamame stuffed pot stickers with a teriyaki glaze
$4.00

Caprese Skewers
Fresh mozzarella, basil & cherry tomatoes finished with a balsamic glaze
$3.00 ea.

Cheese Stuffed Artichoke Hearts
Artichoke hearts stuffed with mozzarella and parmesan cheese
$3.00 ea.

Bruschetta
Traditional tomato bruschetta with a balsamic glaze
$2.50 ea.

Roasted Pepper, Caramelized Onion And Mushroom Mini Pizza
$2.50 ea.

PACKAGES

BUFFALO PACKAGE

$20 pp

Buffalo chicken wings, mini beef on wick and pizza logs.
Served with carrots, celery and creamy bleu cheese

SNACK PACK

$27 pp

Spinach artichoke dip served with fried pitas, smoked chicken wing dip with tortillas, clams casino, French onion stuffed mushrooms, homemade panko crusted chicken tenders with a smoked bleu cheese, BBQ bacon wrapped Shrimp

SUNSET PACKAGE

$29 pp

(Includes soda, coffee & tea)

BBQ roasted chicken, Lobster Mac & Cheese, Clams Casino, Roasted red potatoes, Corn succotash

SHOWER PACKAGE

$28 pp

(Includes soda, coffee & tea)

Garden Salad
Imported aged Cheese & cracker tray

******ASSORTMENT OF SANDWICHES******

- **Turkey Panini (Smoked turkey, honey mustard and brie on whole wheat bread)**
- **Veggie Panini (tomatoes, roasted red peppers, spinach, fresh mozzarella and pesto on whole wheat bread)**
- **Cranberry chicken salad on mini croissants**
- **Sub Philly steak and cheese Panini (Thinly sliced roast beef with caramelized onions and American cheese)**

$2pp

*******CHOICE OF PASTA*******

- **Creamy pesto penne with sundried tomatoes and roasted asparagus**
- **Parmesan asiago pasta - roasted red peppers, spinach, and artichokes in a parmesan asiago cheese sauce over penne**
- **Penne ala vodka – penne pasta in a creamy vodka tomato sauce**
- **Tortellini salad – Tortellini, arugula, sundried tomatoes and roasted red peppers tossed in a pesto sauce**

Add fruit tray $3 pp

FRENCH SHOWER PACKAGE

$29 pp

(Includes coffee, tea and soda)

- **Pear, walnut & gorgonzola salad – mixed greens with dried cranberries, pears, red onions, walnuts and gorgonzola with a poppy seed dressing**
- **Imported aged Cheese & cracker tray**
- **Chicken and asparagus crepes with béchamel sauce**
- **Lemon ricotta crepes with fresh berries**
- **French onion stuffed mushrooms**

*** Add steak crepe- filet, caramelized onions, mushrooms, goat cheese and a blueberry balsamic glaze** $7 pp

ITALIAN PACKAGE

$24 pp

(Includes soda, coffee & tea)

Chicken cutlets or herb roasted chicken
Fresh grilled vegetables

******CHOICE OF PASTA ******

- **Pasta Marinara**
- **Penne Ala Vodka – penne pasta in a creamy vodka tomato sauce**
- **Creamy Pesto Penne with sundried tomatoes and roasted asparagus**

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- **Mixed green salad with tomatoes, cucumbers, red onions and croutons with a balsamic vinaigrette**

- **Garlic bread**

REUNION PACKAGE

$30 pp (all inclusive)

- **Mini beef on weck – make it a French onion dip for** $ 2 pp
- **BBQ chicken thighs with blue cheese**
- **Cold veggie platter with garden dip**
- **Clams casino**
- **Stuffed mushroom**

STATIONS

(Stations are meant to have 3 or more if you are having for your main entrée)

SOUP AND SALAD BAR

$12 pp

Mixed greens
Romaine lettuce

Toppings:
Onions, tomatoes, cheddar cheese, mozzarella, bleu cheese crumbles, sunflower seeds, croutons, garbanzo beans, cucumbers, almonds, cranberries, strawberries and mangos

Soup: (choice of two)
Lobster bisque
Shrimp Bisque
Clam chowder
Cream of Mushroom soup
Tomato basil soup
Chicken noodle
Beans and greens

Artisan bread

SPUD BAR

$10 pp

French fries, sweet potatoes Tatar tots and regular tater tots with an assortment of dipping sauces
Twice baked potatoes with sour cream, cheddar cheese, bacon and chives
Spinach artichoke stuffed potatoes
Sweet potatoes bakers filled with honey- sage butter, candied walnuts and goat cheese

BAKED POTATO BAR

$9 pp

Toppings
Cheddar cheese
Parmesan Cheese
Scallions
Sour cream
Bacon
Onions
Caramelized Onions
Cheese sauce
Broccoli
Spinach Artichoke Sauce
Roasted corn succotash
Add Pork belly $2 pp
Add BBQ pulled pork $2 pp

MAC AND CHEESE

$12 pp

Cheddar mac & cheese
Parmesan asiago mac & Cheese
Bacon
Caramelized onions
Roasted red peppers
Artichokes
Add Pork Belly $2 pp
Add BBQ pulled pork $2 pp
Mac & Cheese bites $2 pp

BBQ STATION

$19 pp

- **In house smoked brisket**
- **In house smoked chicken wings served with smoked bleu cheese**
- **Mac & Cheese**
- **Grilled corn on the cob with parmesan and chives**

Italian Station

$28 pp

- Chicken Cutlets

Vegetable Stack - eggplant, zucchini, tomatoes, roasted peppers and mozzarella cheese stacked and baked into individual towers

- Garlic Bread

****** Choice of 1 ******

- **Butternut squash roll ups w/ a sage béchamel sauce OR**
- **Creamy pesto penne with sundried tomatoes and roasted asparagus**

****** Choice of 1 ******

- **Bracciole - flank steak rolled and stuffed with herbs and cheese**
- **Meatballs and red sauce**

Antipasto Tray

$12 pp

- **Imported aged cheeses**
- **Cured meats (prosciutto, Soppressata, salami, Capocollo and pepperoni)**
- **Various olives, pepperoncini, artichokes**
- **Dried fruits and nuts**
- **Grilled vegetables**
- **Toasted baguette crostini**
- **Caramelized onion dip**
- **Bruschetta**
- **Caponata**

Hot Seafood Station:

$26 pp

****** Choice of 2 ******

- **Steamed clams in a white wine and garlic sauce**
- **Honey garlic glazed salmon**
- **Javanese roasted salmon with a mango salsa**
- **Shrimp Provencal - sautéed shrimp with a lemon, garlic and shallots**
- **Grilled Mahi Mahi with a lemon cilantro pesto**
- **Sub Grilled halibut with lemon basil Vinaigrette** +$5

****** Choice of 1 ******

- **Garlic Wild Mushroom Risotto**
- **Caprese Risotto - with cherry tomatoes, red onions, basil and mozzarella**
- **Lemon Herb Risotto with parmesan**
- **Roasted sweet potato risotto with brown butter, bacon and fresh herbs**
- **Sub Lobster risotto with saffron, garlic, white wine and fresh herbs** +$3

- Garlic roasted Broccolini

Build your own Lettuce Wraps

$14

Fresh butter crisp lettuce and romaine
Honey garlic flank steak
Sesame chili grilled chicken
Add cilantro lime grilled shrimp $4
Garlic cashew cilantro sauce
Peanut sauce
Hoisin sauce
Seaweed salad
Rice
Coconut curry noodles
Pickled red onions
Bean sprouts
Shredded carrots
Shredded cucumbers

CHIPS & DIP

$12 pp

Kettle chips with chipotle dip

Spinach artichoke dip with fried pitas

Smoked chicken wing dip with tortillas

Baked seafood dip with crab and shrimp with grilled crostini's

Beer cheese dip served with warm pretzel rods

PASTA BAR

$14 pp

****** CHOICE OF 2 ******

- **Creamy pesto penne with sundried tomatoes and roasted asparagus**
- **Parmesan asiago pasta – roasted red peppers, spinach, and artichokes in a parmesan asiago cheese sauce over penne**
- **Penne ala vodka – penne pasta in a creamy vodka tomato sauce**
- **Butternut squash roll up – Pasta rolled with butternut squash, ricotta and mozzarella topped with a garlic sage béchamel sauce**
- **Pasta marinara**
- **Cheese stuffed ravioli in a sundried tomato and spinach cream sauce**
- **Add chicken per pasta** $4
- **Add shrimp per pasta** $6

CARVING

$16 pp

****** CHOICE OF 2 ******

- **Stuffed pork loin – stuffed with goat cheese, candied walnuts, cranberries and spinach served over mashed potatoes drizzled with a balsamic glaze**
- **Sirloin**
- **In house smoked brisket**
- **Porchetta – slow roasted pork shoulder seasoned with sage, rosemary and garlic**
- **Chicken Roulade – Stuffed Chicken breast with roasted red peppers, spinach,**
  - **Sub Leg of lamb** $ 6 pp
  - **Sub Prime Rib** $ 8 pp
  - **Sub Beef Tenderloin** $ 12 pp

TACO BAR

$14 pp

Flour tortillas

Fried fresh corn chips

Grilled steak

Grilled chicken

Sub grilled shrimp $3 pp

Toppings

Corn succotash
Chipotle crème fresh
Pico de Gallo
Lettuce
Onion
Cilantro
Guacamole

Toppings

Limes
Jalapenos
Queso fresco
Tomatoes
Cheddar

Mexican Street Corn - add $2

SLIDER BAR

$14 pp

****** CHOICE BETWEEN 3 ******

- **Chicken Parmesan Slider with fresh marinara on a mini ciabatta roll**
- **BH Slider – Beef patty with cheddar cheese and bourbon glaze**
- **Bleu slider – beef patty with crumbly bleu cheese and caramelized onions**
- **Pot roast – Pot roast, caramelized onions and**
- **cheddar cheese with a horseradish mayo**
- **Caribbean jerk chicken – grilled jerk chicken topped with pineapple salsa and a Caribbean aioli**
- **Grilled Mahi with pineapple salsa**
- **Fried haddock – beer battered haddock topped with coleslaw and old bay tartar sauce**
- **Veggie slider – tomatoes, roasted red peppers, spinach, fresh mozzarella and pesto**
- **Beef on wick – house roasted beef on a kimmelwick roll**
- **French dip – sliced roast beef with caramelized onion and provolone cheese served with French onion au jus**
- **Meatball Sliders – Homemade meatballs topped with marinara sauce and herb whipped ricotta**
- **Chicken & Waffles – Fried Chicken in-between two waffles with a bourbon maple glaze**
- **Steak slider – Rib eye grilled and topped with mushrooms, onions and provolone cheese** $2 pp
- **Mini lobster rolls** $6 pp

SEAFOOD

$28 pp

Chilled poached wild shrimp
with cocktail sauce
Raw littleneck clams with hot sauce and lemon
Raw oysters on the half shell
with mignonette sauce
Crab claws with a key lime mustard sauce

DELUXE SEAFOOD STATION

$37 pp

Chilled poached wild shrimp
with cocktail sauce
Raw littleneck clams with hot sauce and lemon
Raw oysters on the half shell with
Mignonette sauce
Crab claws with a key lime mustard sauce
Lobster tails
Shrimp and scallop ceviche
Tuna poke

DINNER BUFFET

$45 pp

Included: Mixed green salad, rolls and butter, coffee/tea/soda

****** CHOICE OF VEG ******

- **Vegetable stack – eggplant, zucchini, peppers and onions topped with mozzarella cheese baked in individual towers**
- **and finished with a balsamic glaze**
- **Sweet and spicy roasted cauliflower**
- **Garlic parmesan roasted asparagus**
- **Roasted broccoli with toasted almonds, lemon and pecorino cheese**

****** CHOICE OF STARCH ******

- **Creamy pesto penne with sundried tomatoes and roasted asparagus**
- **Vodka penne**
- **Butternut squash roll up – Pasta rolled with butternut squash, ricotta and mozzarella topped with a garlic sage béchamel sauce**
- **Parmesan asiago pasta – roasted red peppers, spinach, and artichokes in a parmesan asiago cheese sauce over penne**
- **Pasta Pomodoro – homemade marinara with san Marzano tomatoes**
- **Baked rigatoni with fresh mozzarella and ricotta cheese**
- **Baked rigatoni with spinach, ricotta and fontina cheese**
- **Coconut rice**
- **Lemon herb risotto with parmesan**
- **Mac and cheese –**
- **Savory Mushroom and leek bread pudding -**

****** CHOICE OF POTATO ******

- **Herb roasted potato**
- **Regular and sweet potato gratin potatoes**
- **Red smashed potatoes**
- **Twice baked potato**
- **Baked potato**

****** CHOICE OF TWO PROTEIN ******

- **Chicken cutlets**
- **Herb roasted chicken**
- **Caribbean jerk chicken – grilled airline chicken breast**
- **topped with pineapple salsa**
- **Porchetta – slow roasted pork shoulder seasoned with sage, rosemary and garlic**
- **Bracciole – flank steak rolled and stuffed with herbs and cheese in a red sauce**
- **Carved sirloin in au jus**
- **Stuffed pork loin - stuffed with goat cheese, candied walnuts, cranberries and spinach served over mashed potatoes drizzled with a balsamic glaze**
- **Citrus Glazed Salmon**
- **Cilantro lime shrimp skewers served with mango salsa**
- **Seafood Stuffed haddock – stuffed with shrimp, lobster, scallops, onions, peppers and panko served with mashed potatoes topped with a béchamel sauce**
- **Sub carved prime rib** $8 pp
- **Sub carved tenderloin** $12 pp

SIT DOWN OPTIONS

All dinners include Salad, rolls, coffee, tea and soda

CHICKEN

SPINACH ARTICHOKE CHICKEN –
grilled chicken breast with spinach, artichoke stuffing topped with provolone cheese served with red smashed potatoes and grilled red peppers
$25

CARIBBEAN JERK CHICKEN –
Grilled Caribbean airline breast served over coconut rice and topped with pineapple salsa
$25

CHICKEN PARMESAN –
House made chicken cutlets topped with marinara and mozzarella cheese served over linguine and marinara sauce
$25

PARMESAN ASIAGO PASTA WITH GRILLED CHICKEN –
Roasted red peppers, spinach, artichokes and grilled chicken in a parmesan asiago cheese sauce over penne
$28

BEEF

SHORT RIB –
Braised short rib in a red wine demi sauce served over mashed potatoes
$36

ITALIAN STUFFED FLANK STEAK –
Stuffed with spinach, red peppers, garlic and onions over mashed potatoes and roasted asparagus and red peppers
$32

PRIME RIB 12 OZ. –
Served with mashed potatoes and roasted asparagus and red peppers
$34

FILET 8 OZ. –
Served with mashed potatoes and roasted asparagus and red peppers
$47

SIRLOIN 8 OZ. –
served with mashed potatoes and roasted asparagus and red peppers
$29

PORK

PORK OSSO BUCCO –
BBQ braised pork shank over mashed potatoes topped with grilled pineapple
$27

STUFFED PORK LOIN –
stuffed with goat cheese, candied walnuts, cranberries and spinach served over mashed potatoes drizzled with a balsamic glaze
$29

SEAFOOD

LINGUINE & CLAMS –
Linguini tossed with chopped and whole clams in a white wine and garlic sauce
$25

LOBSTER MAC & CHEESE –
Baby lobster tails in a three cheese sauce over cavatappi pasta
$29

CITRUS GLAZED SALMON –
Served with cilantro rice and grilled asparagus
$27

SEAFOOD STUFFED HADDOCK –
stuffed with shrimp, lobster, scallops, onions, peppers and panko served with mashed potatoes topped with a béchamel sauce
$29

CILANTRO LIME SHRIMP SKEWERS –
served over coconut rice with mango salsa and grilled asparagus
$26

LOBSTER SEAFOOD PUFF PASTRY –
creamy seafood bisque filled with sweet lobster, shrimp and scallops over a pastry shell
$37

TUNA –
8 oz. ahi tuna seared rare with coconut rice and mango salsa
$28

Add 6 oz. lobster tail - $

VEGETABLE

STUFFED MUSHROOMS –
Portabellas stuffed with roasted red peppers, spinach, onions, breadcrumbs and fresh mozzarella. Served with rice and a roasted red pepper coulis
$24

CHEESE STUFFED RAVIOLI
in a sundried tomato and spinach cream sauce
$27

BUTTERNUT SQUASH ROLL UP –
Pasta rolled with butternut squash, ricotta and mozzarella topped with a garlic sage béchamel sauce
$24

SUNSET BEVERAGE SELECTION:

OPEN BAR WITH HOUSE BRANDS
(INCLUDES LIQUOR, BOTTLE BEER, WINE AND ALL MIXERS)
PLEASE CHOOSE 2 RED, 2 WHITE WINES AND 3 BOTTLES OF BEER

1 hr. - $13.00 pp
2 hr. - $16.00 pp
3 hr. - $19.00 pp
4 hr. - $22.00 pp

OPEN BAR WITH PREMIUM BRANDS
(INCLUDES LIQUOR, DOMESTIC BOTTLE BEER, HOUSE WINE AND ALL MIXERS)
PLEASE CHOOSE 2 RED, 2 WHITE WINES AND 3 BOTTLES OF BEER

Premium: Stoli, Absolute, Tanqueray, Bacardi, Jim Beam, Dewars, Johnny Walker Red, Seagram's VO, Canadian Club (other comparable items available upon request)

1 hr. - $15.00 pp
2 hr. - $19.00 pp
3 hr. - $23.00 pp
4 hr. - $27.00 pp

OPEN BAR WITH TOP BRANDS
(INCLUDES LIQUOR, DOMESTIC BOTTLE BEER, HOUSE WINE AND ALL MIXERS)
PLEASE CHOOSE 2 RED, 2 WHITE WINES AND 3 BOTTLES OF BEER

Top Shelf: Grey Goose, Bombay Sapphire, Myers, Makers Mark, Glenlivet, Crown Royal (other comparable items available upon request)

1 hr. - $17.00 pp
3 hr. - $21.00 pp
3 hr. - $25.00 pp
4 hr. - $29.00 pp

*** Add specialty beer: + $2.00 pp**
****Add William Hill Wine: + $4.00 pp**

BEER & WINE ONLY :

Domestic & House Wine:

1 hr. – $11.00 pp
2 hr. – $13.50 pp
3 hr. – $16.00 pp
4 hr. – $18.50 pp

CASH BAR OR TAB BAR

Well Drinks – $4.50
Call Drinks - $5.50
Premium Drinks – $6.50
Top Shelf Drinks - $7.50
Bottled beer domestic – 4
Bottled beer imported – 5
Draft beer domestic – 4
Draft beer imported – 5
Draft Craft Beers – 5
House wine glass 6 oz. - $6.50
Soda - $2.50
Coffee & Tea - $2.50

($50.00 bartender fee for sales under $300.00)

MISCELLANEOUS REQUESTS:

Punch Bowls:
- Fruit 1.5 Gallon - $35
- Wine 1.5 Gallon - $45

Specialty drinks – Price upon request
House wine 1.5 lt. (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet) - $40
Pitcher of domestic Beer - $12.00 per pitcher
Pitcher of craft or imported Beer - $14.00 per pitcher
Pitcher of Soda - $8.00 per pitcher
Coffee/Tea/ Soda - $3.50 pp

*** Extend bar for $3.00 pp per hour based on a guaranteed count**

3 O'CONNELL ISLAND ♦ WILSON, NY 14172 ♦ 716-751-6868
sunsetgrillwilson.com